

# AIPA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **61**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (92.3%)	--- %	0
Grain	Strzegom Karmel 30	0.2 kg (3.1%)	--- %	0
Grain	Pszoniczny	0.3 kg (4.6%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook PL	100 g	1 min	10 %
Aroma (end of boil)	Cascade PL	100 g	1 min	5.2 %
Boil	Marynka	100 g	20 min	10 %
Dry Hop	Cascade PL	100 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---